

ALABAMA'S ULTIMATE PROGRESSIVE DINNER

One meal that takes you from top to bottom of this great foodie state? Okay, it's a stretch. But it's fun to imagine.

Sweet Home
Alabama



YOUR CULINARY ADVENTURE begins at Singin' River Brewing Company in Florence, up in the Shoals. The first brewery in the region, it's a dream realized for husband and wife duo Rob and Michelle Jones, with a dreamy range of beers to choose from. Tour the brewery if time permits, but the next course of your progressive dinner awaits down in Birmingham, at the James Beard Award-winning Highlands Bar and Grill. The farm-to-table menu changes daily, but the Stone Ground Baked Grits with prosciutto, mushrooms, and thyme is a must-try starter in any season. Appetizers done, hit the road to Mont-

gomery, where Central presides over the city's lively entertainment district. This award-winning restaurant is known for creating masterful wood-fired dishes from local ingredients, including fresh seafood from the Gulf. Save room for dessert—your next stop is way down in Dothan, where Top Chef winner Kelsey Barnard Clark is putting the “sweet” in Sweet Home Alabama at her KBC Bakery. Everything on the menu is house-made daily—don't leave without trying the French macarons.

Now you're ready for a nightcap, and only a Gulf Shores waterfront spot will do. Head to Anchor Bar & Grill, on the marina

in Orange Beach. It's known for serving the best bar food on the island, but you're here for the wide selection of wine, beer, and cocktails. May we recommend the Anchor Bloody Mary or the Blonde Bushwhacker? One spicy, one sweet, they taste too good to be true... kind of like this progressive dinner. But then, who says you have to do it all in one night? From the Shoals to the shore, Alabama will welcome you (and feed you) for as long as you like.

1—Highlands Bar and Grill

2—French macarons at KBC Bakery

3—Wood-fired salmon at Central